



COLIBRÍ

RESTAURANT & BAR

Menu
ENGLISH

@colibrisancarlos





APPETIZERS



 **Caprese Empanadas** **\$210**

Stuffed with tomato, cheese, and pesto.

Tuna Tartar **\$260**

200 gr. of tuna. Marinated with a soy, sesame seed and lime sauce, served with avocado.

 **Fried Green Beans Or Fried Zucchini** **\$185**

With our special Parmesan breading. Served with wasabi and cucumber dressing.

 ***Cheese Board** **\$360**

An assortment of cheese and fruit nibbles

 ***Goat Cheese Stuffed Mushrooms** **\$250**

With a red wine reduction.

 **Sweet Potato Fries Or Potato Fries** **\$185**

Served with tartar sauce or honey.

Sliders 3pc **\$240**

Served with Fries

***Fruit Nibbles With Prosciutto** **\$185**

Seasonal fruit, spinach, prosciutto ham and goat cheese.

 **Fried Spanish Cauliflower** **\$185**

Breaded cauliflower served with tartar sauce.

***Mozzarella Stuffed Meatballs** **\$250**

On a bed of marinara sauce.

***Filet Carpaccio** **\$360**

With balsamic vinegar, capers, arugula, parmesan cheese and pesto.

 ***Ajillo Style Mushrooms** **\$210**

With parsley and parmesan cheese and guajillo chile

***Salmon Poke Bowl** **\$225**

With sweet potato and sauteed mushrooms with quinoa, brocolli and cherry tomatoes.

Boneless w/vegetables **\$215**

Buffalo or Bbq.

Boneless w/french fries **\$250**

Buffalo or Bbq.


**Gluten Free*

 Vegetarian

Extra Sauce Or Dressing + \$30




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SALADS




 ***Caprese Portobello** **\$190**
Filled with cheese, tomato and pesto.

 **Hummingbird Goat Cheese Salad** **\$210**
Accompanied by croutons with goat cheese and honey (Contains Pecans).

 ***Beet Salad** **\$185**
With a citric vinaigrette, avocado, goat cheese and red onion.


 ***Greek Salad** **\$195**
With an oregano vinaigrette, onion, chickpea, kalamata olive, cucumber, feta, bell pepper and cherry tomatoes.


 ***Soups** **\$115**

- Beet Cream.
- Brocoli Cream.
- Hummingbird Cream (Brocoli and Beet)

 **Hummus Mediterranean Salad** **\$185**

With an oregano vinaigrette, onion, bell pepper hummus, kalamata olive, cucumber, feta and bell pepper, and cherry tomatoes.

 **Green Salad** **\$160**
With a lime vinaigrette, carrot, celery, nuts, chia, panela cheese and purple cabbage.

 **Caprese Salad** **\$195**
Fresh mozzarella cheese, pesto and fresh tomatoes.

***Strawberry And Cranberry Salad** **\$240**

Served with chicken, goat cheese, pecan, onion and avocado.

SPECIALS

Tuesday Taco \$50 Each

- Gobernador
- Chicken
- Vegan
- Fish
- Beef

\$105 Mxn (3 Tapas & a Glass of Wine)

Tapa Wednesday & Wine

- Caprese Style
- Smoke Salmon
- Fruit Nible
- Red Bell Pepper Hummus
- Avocado & Fetta



**Gluten Free*
#Vegetarian
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ENTREES



Seared Tuna With Sesame Seeds (200 gr. Of Tuna) **\$405**

On a bed of cucumber ribbons.

Seared Tuna With Coriander Seeds **\$405**

On a bed of green beans topped with avocado sauce (200 gr).
2 shrimp on side

Ahí Tuna Bowl **\$405**

Served with cucumber, mango, quinoa avocado, edamame and eel sauce.

***Catch Of The Day In A Beurre Blanc Sauce** **\$405**

Served with spinach, roasted tomatoes and celery.

***Garlic Or Pesto Fish** **\$405**

(200 gr. Of Fish)

Served with vegetables and quinoa.

***Filet Mignon** **\$595**

(200 gr. Of Filet)

With a bearnaise sauce or red wine reduction served with vegetables and mashed potatoes.

***Fajitas** **\$375**

(200 gr. Meat)

Option Of Meat, chicken or shrimp, served with a small green salad and beans.

***Pan Seared Ribeye In** **\$585**

Tarragon Cream

Sauce (340 gr.)

Served with mashed potatoes and vegetables

***Bacon And Mushroom** **\$405**

Cream Covered Chicken

With a touch of thyme served Over green beans. (200 gr.)

Chicken Parmesan **\$405**

(200 gr.)

With a green salad or pasta.

Porkchop **\$405**

With mashed potatoes, cherry tomatoes and caramelized onions
(200 gr.)

Tacos 3pcs **\$210**

• Gobernador • Chicken • Beef • Fish •

*Only 1 option.

Fetuccini **\$285**

Creamy mushroom, alfredo or bolognese sauce.

Spaghetti **\$285**

Marinara, Carbonara or Bolognese sauce.

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VEGAN



Vegan Ajillo Style **\$195**

Mushrooms

With parsley, guajillo chile, garlic
(vegan parmesan cheese)

Sweet Potato Or **\$185**

Potato Fries

With honey or ketchup.

Greek Salad **\$195**

Mix of lettuce, onions, kalamata olives,
bell peppers, cherry tomatoes,
chickpea and vegan feta cheese.
(served with oregano vinaigrette).

Beet Salad **\$185**

Mix of lettuce, avocado, onion, citrus
vinaigrette with seared tofu.

Mediterranean Salad **\$195**

With red bell pepper hummus,
kalamata olives, onion, cherry
tomatoes and pita bread.

Hummingbird Salad **\$195**

With pita bread.

Vegan Tacos 3pcs **\$195**

With pico de gallo

Strawberry, pecan & **\$195**

Cranberry Salad

With seasoned tofu

Ajillo Style Fettuccini **\$225**

With mushrooms, parsley, garlic,
guajillo chile, olive oil & vegan
parmesan .

Hummus Board **\$185**

With red bell pepper hummus with
vegetables and pita bread

Vegan Pizza **\$210**

With tomato sauce, cherry tomatoes,
pecan nuts, artichokes, bell peppers,
mushrooms, olives, fresh spinach

Coconut Cheesecake **\$145**

“Vegan cream cheese”

BUILD YOUR OWN PIZZA

CHEESES \$50

VEGETALES \$25

Tomato Base And Our Vegan Option Toppings:

*Pineapple · Onions · Bell Peppers · Tomatoes · Mushrooms · Black
Olives · Green Olives · Basil · Garlic · Spinach · Arugula · Pecan·
Cherry Tomato · Jalapeños · Pears · Blueberries · Artichokes
Sundried tomatoes.*

VEGAN CHEESE: Mozzarella, Feta & Parmesan



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COLIBRI

WOOD OVEN BAKED PIZZA-CALZONE



Four Seasons **\$225**

Ham, bell peppers, black olives, mushrooms and artichoke.

Four Cheeses **\$250**

Mozzarella, parmesan, blue cheese and goat cheese.

Spanish **\$225**

Spanish chorizo, sundried tomatoes, mushrooms, bell peppers and black olives.

Italian **\$225**

Salami, italian sausage, onions, black olives and bell peppers.

Hummingbird **\$225**

Spinach, goat cheese, sundried tomatoes, prosciutto ham and balsamic reduction.

Susan King's Pizza **\$235**

Alfredo sauce base, roasted garlic, chicken, spinach and parmesan cheese.

Pistacho & Pesto Pizza **\$235**

Dates, ricotta cheese, prosciutto, honey & basil.

Meat Lovers **\$250**

Bacon, pepperoni, salami, turkey ham and italian sausage.

Margarita **\$210**

Fresh mozzarella cheese, fresh tomato and basil.

Hawaiian **\$210**

Fresh pineapple and turkey ham.

Surf And Turf **\$250**

Shrimp, filet mignon, bacon, black olives and capers.

Vegetarian **\$210**

Pesto base or tomato sauce, cherry tomato, pecan nuts, artichoke, bell pepper, mushroom, olives and fresh spinach.

Chicken Boneless or Strips **\$235**

Barbecue or buffalo sauce.



GLUTEN FREE PIZZA

PIZZA BASE : \$195

ANY HOUSE PIZZA: \$325

**Gluten Free*

#Vegetarian

Extra Sauce Or Dressing + \$30



De la Casa
Bakery

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BUILD YOUR PIZZA OR CALZONÉ \$140

(INCLUDES TOMATO SAUCE AND CHEESE)



ADDITIONAL INGREDIENTS

MEATS AND CHEESES \$50

Pepperoni · Turkey Ham ·
Prosciutto Ham · Salami ·
Spanish Chorizo · Italian Sausage
· Bacon · Anchovies · Artichoke
Sundried Tomato · Mozzarella ·
Pesto · Goat Cheese · Blue
Cheese · Parmesan Cheese ·
Filet · Chicken · Shrimp

VEGETABLES \$25

Pineapple · Onion · Bell Pepper ·
Tomato · Mushrooms · Black
Olives · Green Olives · Basil ·
Garlic · Spinach · Arugula ·
pecanuts · Capers · Cherry
Tomato · Jalapeño · Pear ·
Blueberries

DESSERTS \$145

- CHOCOLATE TART (CONTAINS NUTS)
- APPLE PIE (CONTAINS NUTS)
- CHEESE CAKE (CONTAINS NUTS)
- TIRAMISU

GELATOS \$110

- *Chocolate Gelato (Contains nuts)
- *Vanilla Gelato (Contains nuts)
- *Baileys Gelato (Contains nuts)
- Affogato (Coffee & Vanilla Gelato)

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DRINKS

Coffee (Serves 1 people) \$55
Orange Juice \$65
Natural or Mineral Lemonade \$55 (Flavored \$65)
Pitcher of Lemonade or Fresh Fruit Infused Water \$215
Pitcher of Flavored Lemonade \$230

Coca Light o Regular \$50
Ice Tea / Hot Tea \$55
Shirley Temple \$65
Arnold Palmer \$65
Mineral Water \$65
Bottled Water \$50
Jamaica \$50

BEER

- Tecate Light/Red \$60
- Indio \$60
- Miller High Life \$70
- Dos XX Lager \$60
- Amstel Ultra \$70
- Heineken \$70

Bohemia pilsner / Vienna \$70

- Chelado \$40
- Michelado \$35

SHOTS

- Buchanan's \$125
- Capitan Morgan \$90
- Chivas Regal \$135
- Don Pedro \$95
- Jack Daniels \$115
- Johnny Walker Black \$150
- Johnny Walker Red \$110
- Kahlua \$85
- Licor 43 \$105
- Absolute Vodka \$95
- Baileys \$125
- Bombay \$115
- Frangelico \$95
- Grand Marnier \$115
- Grey Goose \$150
- Jim Beam \$115
- Tanqueray \$115

TEQUILAS

- Hornitos \$110
- Jose Cuervo \$110
- Tradicional \$110
- Tradicional Blanco \$110
- Don Julio 70 \$210
- Don Julio Blanco \$175
- Don Julio Reposado \$175

CHAMPAGNE

Kirkland Asolo Prosecco \$750 (Glass \$210)
Capetta \$750 (Glass \$210)
Opera Prima Brut \$450 (\$140)

COCKTAILS

- Carajillo \$165
- Cocomambo \$140
- Colibri Cocktail \$110
- Gin Tonic \$110
- Paloma \$110
- Piña Colada \$140
- Sangria \$140
- Tequila Sunrise \$140
- White/Black Russian \$165
- Electric Lemonade \$110
- Long Beach Ice Tea \$140
- Long Island Ice Tea \$140
- Martini Absolute \$185
- Martini House \$160
- Sex in the Jungle \$120
- Sex on the Beach \$135

Mojitos \$120
(Strawberry, mango, cucumber, berries \$140)

Margarita Cadillac \$260

Mimosa \$95
(Orange / Mango / Pineapple)

Bloody Mary \$110

Margarita \$150
(strawberry, mango, cucumber, berries \$175)

PITCHERS

Flavored Margarita \$400
Margarita \$375
Sangria \$375

MEZCAL

Mezcal 400 Conejos Joven \$1,700 (Shot \$140)
Mezcal 400 Conejos Espadín \$2,000 (Shot \$155)
Mezcal Artesanal Oro de Oaxaca \$1,700 (\$140)



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WINE



House Wines \$400 (Glass \$130).

Selección Concha y Toro Cabernet Sauvignon - CHILE
Selección Sauvignon Blanc - CHILE
D'Aquino Gaetano Merlot Veneto - ITALY

\$475 (Glass \$160).

Concha y Toro Malbec - ARGENTINA
Concha y Toro Merlot - CHILE
Concha y Toro Dulce Tinto - CHILE
Concha y Toro Sauvignon Blanc - CHILE
Concha y Toro Zifandel - CALIFORNIA

\$600 (Glass \$170).

La Cetto Cabernet Sauvignon - MÉXICO
La Cetto Blanc de Zifandel - MÉXICO
La Cetto Chardonnay - MÉXICO

\$650 (Glass \$200).

Kirkland Malbec - ARGENTINA
Kirkland Pinot Grigio - ITALY
Baron Maxime Merlot - FRANCE

Cork Fee Per Bottle \$300

(Facturas will only be issued If asked
for on the same day of consumption)



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PET FRIENDLY

(DOG MENU \$70)



EGGS & HAM
CHICKEN & VEGETABLES
GROUND BEEF & VEGETABLES
STEAK & VEGETABLES



DID YOU KNOW...

- There are 320 different species of hummingbirds found throughout the Americas.
- Each species of hummingbird makes a different humming sound, determined by the number of wing beats per second.
- They can hover in mid-air by rapidly flapping their wings 12-90 times per second (depending on the species).
- They can also fly backwards and are the only group of birds able to do so.
- Male humming birds are reported to have achieved speeds of almost 400 body lengths per second when swooping in an effort to impress females.
- They have feet so tiny they cannot walk on the ground and find it awkward to shuffle along a perch.
- They have a short high pitched squeaky call.
- Some are so small that they have been known to be caught by dragon flies and praying mantis, trapped in spiders webs, snatch by frogs and stuck on thistles.
- The hummingbird need to eat twice its body weight in food every day, to do so they must visit hundreds of flowers daily.
- To save energy at night, many species go into torpor (a short-term decrease in body temperature and metabolic rate).
- Despite their tiny size, the ruby-throated hummingbird makes a remarkable annual migration, flying over 3000 km from the eastern USA, crossing over 1000 km of the gulf of Mexico in a single journey to winter in central America.
- Before migrating, the hummingbird stores a layer of fat equal to half it body weight.
- The ruby-throated humming bird has approximately 940 feathers on its entire body.
- The female hummingbird builds a tiny nest high up in a tree, often up to six meters from the ground. She coats the outside with lichen and small pieces of bark and lines the inside with plant material.



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BREAKFAST



Breakfast Stuffed Portobello

Tomato, cheese, pesto and egg

\$175



Hummingbird French Toast w/ Fried Sweet Potato's

Ham with mozzarella cheese and Roasted Strawberries

\$175



Hummingbird Hotcakes Stuffed w/ Banana and Chocolate

Served w/ 2 eggs over-easy and bacon

\$175



Fruit Salad With Granola

Served w/ honey and goat cheese covered baguette.

\$150



Eggs Benedict

Served with avocado and cherry tomato's

\$185



Egg, Bacon and Tomato Toast

Avocado spread and spinach served with seasonal fruit

\$165



Chilaquiles in green or red Sauce

With beans made in house Served eggs or chicken

\$185



Salmon & Avocado Toast

Served with salad and a poached egg

\$165



Greek Yougort

Seasonal Fruit with Granola, Honey & croutons with Goat cheese

\$150



Egg, Ham and Cheese Croisant w/ Spanish Sauce

With roasted potatoes, caramelized onion, roasted tomato

\$185

RECOMMENDATIONS

BLT Sandwich (Bacon, Lettuce, Tomato)

Served with fries **\$165**

Steak & Eggs \$325

Served with roasted potatoes

American Breakfast \$175

Eggs, Hash Browns, Bacon, Sausage

Vegan Breakfast Options \$175

- Red or Gren Chilaquiles
- Mushroom nd Avocado Toast
- Coliflor and Avocado Toast

